

Submitted By- Snehasish Das

SIC-20BCSB13

Git- <https://github.com/snehasishdasz/MeanMern-Preplabs>

HTML

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta http-equiv="X-UA-Compatible" content="IE=edge">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.4.0/css/all.min.css" />
  <link rel="stylesheet" href="./style.css">
  <title>FOOD</title>
</head>
<body>
  <nav>
    <a href="#">Home</a>
    <a href="#">About</a>
    <a href="#">About US</a>
    <nav id="nav1">
      <a href="#">Contact</a>
      <a href="#">Login/Signup</a>
    </nav>
  </nav>

  <div id="heading">FOODS</div>

  <div id="food"></div>

  <footer class="nav-bg">
    <p class="text-footer">
      <sup>0</sup>Prepared by - Snehasish Das
    </p>
  </footer>
<script src="./script.js"></script>
</body>
</html>
```

CSS

```
body{
    margin: 0;
    padding: 0;
    background-color: #000000;
}
nav {
    background-color: #4b4a4a;
    overflow: hidden;
    position: sticky;
    top: 0;
}
nav a {
    text-decoration: none;
    padding: 20px;
    text-align: center;
    float: left;
    color: white;
}
nav a:hover{
    border: 2px solid white;
    background-color: white;
    color: #000000;
}
nav #nav1 {
    background-color: #494848;
    overflow: hidden;
    position: sticky;
    top: 0;
}
nav #nav1 a {
    text-decoration: none;
    padding: 20px;
    text-align: center;
    float: left;
    color: white;
}
nav #nav1 a {
    text-decoration: none;
    padding: 20px;
    text-align: center;
    float: right;
    color: white;
}
nav #nav1 a:hover{
    border: 2px solid white;
    background-color: white;
    color: #000000;
}
```

```
#heading{
  color: white;
  justify-content: center;
  text-align: center;
  font-size: 25px;
  margin-top: 10px;
  margin-bottom: 15px;
  background-color: #595e16;
  padding-top: 5px;
}

#food{
  align-items: center;
  justify-content: center;
  padding-left: 90px;
  padding-right: 70px;
  padding-top: 10px;
  display: grid;
  grid-template-columns: repeat(4,1fr);
  gap: 20px;
}

#food img{
  width: 290px;
  height: 320px;
  object-fit: cover;
  border-radius: 1rem;
  box-shadow: 6px 11px 9px 1px #b2a71a;
}

#food h3{
  margin-top: 20px;
  font-size: 25px;
  font-weight: 700;
  color: #fff;
}

#food p{
  margin-right: 40px;
  margin-top: 15px;
  color: white;
  font-weight: 500;
  text-align: justify;
  background: #292927;
  padding: 5px;
  margin-left: 10px;
  border-radius: 1rem;
}

.view_button, .remove_button {
  margin-top: 5px;
  margin-bottom: 10px;
  width: 30%;
```

```

    /* border-radius: 1rem; */
    cursor: pointer;
    padding: 10px;
}
.view_button{
    margin-right: 8px;
    font-weight: 400;
    color: white;
    background-color: rgb(0, 0, 0);
    border: 2px rgb(193, 239, 13) solid;
}
.remove_button{
    font-weight: 400;
    background-color: yellow;
    border: 2px rgb(253, 0, 0) solid;
}
.view_button:hover{
    background-color: white;
    color: black;
}
.remove_button:hover{
    color: #fff;
    background-color: black;
}
.nav-bg{
    background: #595e16;
    background-size: cover;
}
.text-footer{
    text-align: center;
    padding: 15px 0px;
    display: flex;
    justify-content: center;
    color: rgb(255, 255, 255);
}
.nav-bg p{
    font-size: 20px;
}

```

JS

```

const data = [
  {
    image: "https://e0.pxfuel.com/wallpapers/712/351/desktop-wallpaper-biryani-
    recipes-browse-chicken-biryani-hyderabadi-mutton-biryani-veg-biryani-dum-biryani-
    recipes-more-at-times-food-thumbnail.jpg",

```

```
    foodname:"Biryani",
    recipe: "Step 1: Gather the ingredients.\nStep 2: Rinse and soak the basmati
rice.\nStep 3: Sauté onions and ginger-garlic paste.\nStep 4: Cook meat/vegetables
with tomatoes, yogurt, and spices.\nStep 5: Add water and rice, cook until rice is
fluffy.\nStep 6: Optional: Add saffron and garnish with fried onions and
cilantro.\nStep 7: Fluff the rice and serve hot with raita or accompaniments.",
  },
  {
    image:"https://e0.pxfuel.com/wallpapers/502/559/desktop-wallpaper-tasty-
samosa-snack-bollywood-cricket-travel-recipes-more.jpg",
    foodname:"Samosa",
    recipe: "Step 1:Prepare dough with flour, oil, salt, and water.\n Step-2:Make
filling with potatoes, peas, onions, and spices.\n Step-3:Shape dough into cones.\n
Step-4:Fill cones with the prepared filling.\n Step-5:Fry samosas in hot oil until
golden brown.\nStep-5Drain on a paper towel.",
  },
  {
    image:"https://e0.pxfuel.com/wallpapers/255/457/desktop-wallpaper-cheese-
vegetables-olive-pizza-piece-resolution-wallpx-food-pizza-thumbnail.jpg",
    foodname:"Pizza",
    recipe: "Step 1: Gather the ingredients - pizza dough,sauce,cheese, and
toppings.Step 2: Preheat the oven to the recommended temperature.\nStep 3: Roll out
the dough and transfer it to a baking sheet.\nStep 4: Spread sauce on the
dough.\nStep 5: Sprinkle cheese over the sauce.\nStep 6: Add your favorite
toppings.\nStep 7: Remove from the oven, let it cool slightly, and enjoy your
homemade pizza.",
  },
  {
    image:"https://e1.pxfuel.com/desktop-wallpaper/721/33/desktop-wallpaper-
evergreen-temptation-for-chole-bhature-ceia-chole-bhature-thumbnail.jpg",
    foodname:"Chole Bhature",
    recipe: "Step 1: Gather the ingredients.\nStep 2: Prepare the toppings.\nStep
3: Shape the patties.\nStep 4: Cook the patties.\nStep 5: Toast the buns.\nStep 6:
Assemble the burger.\nStep 7: Serve and enjoy.",
  },
  {
    image:"https://productimages.withfloats.com/actual/602b98ab2d8e6300011fd1e0.j
pg",
    foodname:"Chicken Roll",
    recipe: "Step 1: Gather the ingredients.\nStep 2: Prepare the toppings.\nStep
3: Shape the patties.\nStep 4: Cook the patties.\nStep 5: Toast the buns.\nStep 6:
Assemble the burger.\nStep 7: Serve and enjoy.",
  },
  {
    image:"https://e0.pxfuel.com/wallpapers/498/672/desktop-wallpaper-tandoori-
paneer-tikka-in-the-oven-my-food-story-chicken-tikka-thumbnail.jpg",
```

```

        foodname:"Paneer Tikka",
        recipe: "Step 1: Gather the ingredients.\nStep 2: Prepare the toppings.\nStep
3: Shape the patties.\nStep 4: Cook the patties.\nStep 5: Toast the buns.\nStep 6:
Assemble the burger.\nStep 7: Serve and enjoy.",
    },
    {
        image:"https://www.cookerru.com/wp-content/uploads/2022/09/pan-fried-noodles-
main-preview.jpg",
        foodname:"Noodles",
        recipe: "Step 1: Gather the ingredients.\nStep 2: Prepare the toppings.\nStep
3: Shape the patties.\nStep 4: Cook the patties.\nStep 5: Toast the buns.\nStep 6:
Assemble the burger.\nStep 7: Serve and enjoy.",
    },
    {
        image:"https://www.cookwithmanali.com/wp-content/uploads/2018/04/Vada-Pav-
500x375.jpg",
        foodname:"Vada Pav",
        recipe: "Step 1: Make the potato filling.\nStep 2: Make the vadas
batter.\nStep 3: Shape and fry the vadas.\nStep 4: Prepare the pav.\nStep 5: Assemble
the vada pav.",
    },
];

const Food = document.getElementById("food");

data.map((el)=>{
    const div= document.createElement("div");
    const img = document.createElement("img");
    img.src=el.image;
    const food_name = document.createElement("h3");
    food_name.innerHTML=el.foodname;
    const Recipe = document.createElement("p");
    Recipe.innerText="";
    const button1 = document.createElement("button");
    button1.classList.add("view_button");
    const button2 = document.createElement("button");
    button2.classList.add("remove_button");

    button1.innerText="View Recipe";
    button2.innerText = "Hide Recipe";

    button1.addEventListener("click", () =>{
        Recipe.innerText = el.recipe;
    }),
    button2.addEventListener("click", () =>{
        Recipe.innerText="";
    });
});


```

```
div.append(img, food_name,Recipe, button1, button2);
Food.append(div);
})
```

Output

HomeAboutAbout USLogin/SignupContact


FOODS



Biryani

View Recipe


Hide Recipe



Samosa

View Recipe


Hide Recipe



Pizza

View Recipe


Hide Recipe



Chole Bhature

View Recipe


Hide Recipe



Chicken Roll

View Recipe


Hide Recipe



Paneer Tikka

View Recipe


Hide Recipe



Noodles

View Recipe

Hide Recipe



Vada Pav

View Recipe

Hide Recipe

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FOODS

**Biryani**

Step 1: Gather the ingredients.
Step 2: Rinse and soak the basmati rice.
Step 3: Sauté onions and ginger-garlic paste.
Step 4: Cook meat/vegetables with tomatoes, yogurt, and spices.
Step 5: Add water and rice, cook until rice is fluffy.
Step 6: Optional: Add saffron and garnish with fried onions and cilantro.
Step 7: Fluff the rice and serve hot with raita or accompaniments.

[View Recipe](#)[Hide Recipe](#)**Samosa**

Step 1: Prepare dough with flour, oil, salt, and water.
Step 2: Make filling with potatoes, peas, onions, and spices.
Step 3: Shape dough into cones.
Step 4: Fill cones with the prepared filling.
Step 5: Fry samosas in hot oil until golden brown.
Step 5: Drain on a paper towel.

[View Recipe](#)[Hide Recipe](#)**Pizza**

Step 1: Gather the ingredients - pizza dough, sauce, cheese, and toppings.
Step 2: Preheat the oven to the recommended temperature.
Step 3: Roll out the dough and transfer it to a baking sheet.
Step 4: Spread sauce on the dough.
Step 5: Sprinkle cheese over the sauce.
Step 6: Add your favorite toppings.
Step 7: Remove from the oven, let it cool slightly, and enjoy your homemade pizza.

[View Recipe](#)[Hide Recipe](#)**Chole Bhature**

Step 1: Gather the ingredients.
Step 2: Prepare the toppings.
Step 3: Shape the patties.
Step 4: Cook the patties.
Step 5: Toast the buns.
Step 6: Assemble the burger.
Step 7: Serve and enjoy.

[View Recipe](#)[Hide Recipe](#)**Chicken Roll**

Step 1: Gather the ingredients.
Step 2: Prepare the toppings.
Step 3: Shape the patties.
Step 4: Cook the patties.
Step 5: Toast the buns.
Step 6: Assemble the burger.
Step 7: Serve and enjoy.

[View Recipe](#)[Hide Recipe](#)**Paneer Tikka**

Step 1: Gather the ingredients.
Step 2: Prepare the toppings.
Step 3: Shape the patties.
Step 4: Cook the patties.
Step 5: Toast the buns.
Step 6: Assemble the burger.
Step 7: Serve and enjoy.

[View Recipe](#)[Hide Recipe](#)**Noodles**

Step 1: Gather the ingredients.
Step 2: Prepare the toppings.
Step 3: Shape the patties.
Step 4: Cook the patties.
Step 5: Toast the buns.
Step 6: Assemble the burger.
Step 7: Serve and enjoy.

[View Recipe](#)[Hide Recipe](#)**Vada Pav**

Step 1: Make the potato filling.
Step 2: Make the vadas batter.
Step 3: Shape and fry the vadas.
Step 4: Prepare the pav.
Step 5: Assemble the vada pav.

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